

**AMENDMENTS TO THE CLAIMS**

The following listing of claims replaces all previous claims, and listings of claims, in the application.

1. (Withdrawn) A method for producing a granulated flavor, comprising: compacting with rollers a powdered flavor prepared from raw materials containing a flavor and a carrier to obtain a partially melted plated matter; cooling the plated matter; and grinding and granulating the cooled plated matter.

2. (Withdrawn) A method for producing a granulated flavor, comprising: providing a powdered flavor prepared from raw materials containing a flavor and a carrier to free-fall; conveying the powdered flavor with a horizontal screw to obtain a pressed powdered flavor; compacting the pressed powdered flavor with rollers to obtain a partially melted plated matter; cooling the plated matter; and grinding and granulating the cooled plated matter.

3. (Currently amended) A granulated flavor ~~for use in foods and beverages~~ comprising ~~obtained by cooling a partially melted plated matter and then grinding and granulating the cooled plated matter, containing:~~ granulated particles derived from partially-melted plated matter, containing a flavor and a carrier selected from the group consisting of hydrophilic proteins, maltodextrin, starches, modified starches, hydrophilic polysaccharides, partially hydrolyzed proteins, partially decomposed starches and saccharides, wherein the granulated particles have ~~has~~ a moisture content of 10% or less by weight, ~~[[and]]~~ a hardness of 1 N/mm<sup>2</sup>–50 N/mm<sup>2</sup>, and which is ~~obtained by using particles having [[a]] at least 85% of the granulated particles by weight have a particle size of 105 μm–2 mm, wherein the proportion of the particles having that particle size is 85% or more by weight.~~

4. (Canceled)

5. (Currently amended) ~~[[The]]~~ A food or beverage comprising the granulated flavor ~~for use in foods and beverages~~ of claim 3.

6. (Currently amended) The granulated flavor ~~for use in foods and beverages~~ according to claim 3, which is obtained by a method comprising the ~~step~~ steps of compacting with rollers a powdered flavor prepared from raw materials containing a flavor and a carrier to obtain a partially melted plated matter, ~~[[:]]~~ cooling the plated matter and grinding and granulating the cooled plated matter.

7. (Canceled).

8. (Currently amended) ~~[[The]]~~ A food or beverage comprising the granulated flavor ~~for use in foods and beverages~~ of claim 6.

9. (Currently amended) The granulated flavor ~~for use in foods and beverages~~ according to claim 3, ~~which is~~ obtained by a method comprising the steps of:

providing a powdered flavor prepared from raw materials containing a flavor and a carrier to free-fall;

conveying the powdered flavor with a horizontal screw to obtain a pressed powdered flavor;

compacting the pressed powdered flavor with rollers to obtain a partially melted plated matter cooling the plated matter; and

grinding and granulating the cooled plated matter.

10. (Canceled)

11. (Currently amended) ~~[[The]]~~ A food or beverage comprising the granulated flavor ~~for use in foods and beverages~~ of claim 9.